



2022
HANDMADE
CABERNET SAUVIGNON - RUTHERFORD

VINTAGE

The 2022 vintage was warmer and drier than average, culminating in a significant 8-day heat surge in early September with temperatures soaring above 110°F. The extreme heat forced Brix to rise and we found ourselves in a hurry to bring in all the fruit as quickly as possible.

VINEYARDS & WINEMAKING

In the heart of the Foley Johnson Rutherford Estate, our Cabernet Sauvignon is farmed in the famous “Rutherford Dust” that yields small, yet intense clusters from well-balanced vines. The ideal growing conditions in the vineyard allow our Bordeaux varietals to reach full maturity on the vine without taking on the green, leafy taste of under-ripe fruit. The grapes were harvested between September 22 and October 5, 2022. The wine went through 100% malolactic fermentation and aged for 18 months in 40% new French oak before going into bottle on July 24, 2024.

TASTING

An excellent tribute to the varietal and terroir, the 2022 Handmade Rutherford Cabernet Sauvignon opens with a bouquet of lavender, raspberry, mint, cocoa, cherry compote, and blueberry. The beautifully orchestrated palate offers a rich entry with superb depth of character, showcasing black cherry flavors accented by cream and black pepper. Serve with grilled Portobello mushroom or aged Manchego cheese.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.8%
VINEYARD	Foley Johnson Estate	TA	6.02 g/L
COMPOSITION	93% Cabernet Sauvignon, 7% Merlot	pH	3.61
AGING	18 months in French oak, 40% new	BOTTLING DATE	July 24, 2024
		PRODUCTION	407 cases

